

## HashBrowns25

Number of Servings: 25 (162.62 g per serving)

Amount	Measure	Ingredient
8 1/2	lb	Hash Browns, country style, fzn
1/3	cup	Peppers, bell, green, sweet, freeze dried
3/4	cup	Onion, white, fresh, chpd
1/3	cup	Margarine, soft, safflower oil
50.00	ea	Cooking Spray, butter flvr, 1/3 sec spray

### Nutrients per serving

Nutrition Facts			
Serving Size (163g)			
Servings Per Container			
Amount Per Serving			
Calories 100		Calories from Fat 25	
		% Daily Value*	
Total Fat	3g		5%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	40mg		2%
Total Carbohydrate	17g		6%
Dietary Fiber	4g		16%
Sugars	6g		
Protein	2g		
Vitamin A	2%	Vitamin C	20%
Calcium	4%	Iron	4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

### Instructions

Serving size: 1/2 cup-2/3 C(#8 scoop)-1CS

Saute peppers & onion in pan

Place hash browns, onions and peppers on well sprayed baking pan. Drizzle with melted margarine. Spray top with cooking spray.

Bake at 425 F 20-30 minutes (or more, amount of time depends on yield being prepared and thickness on baking pan).

To retain crispness, serve immediately.

### HACCP

#### Cooking :

- Cook to an internal temperature of 135 F for 15 seconds.

#### Holding :

- Hold for hot service at an internal temperature of 135 F or higher.

#### Cooling :

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.